

# Shotover India Pale Ale ABV 6%

*“A taste of the past in the present”*

A strong India Pale Ale massively hopped with Oxfordshire hops including fresh 2011 harvest green hops. This beer will improve with age for up to two years.

## The story of India Pale Ales

Strong beers were usual in Victorian times to ensure they kept well without refrigeration but beers made for export to the Empire had to have outstanding keeping qualities to survive crossing the equator twice and months at sea. Massive hopping rates became the norm (hops have antiseptic qualities) to ensure the beer arrived in good condition. The combination of strength, hopping rates and maturation time produced beers of outstanding character and depth of flavour that became world famous.

More information on this beer at <http://theshotoverbrewingblog.blogspot.com/>

**This beer is hand bottled in the brewery and is unfiltered, unfiltered and unpasteurised. No animal products were used in making this beer.**

**Bottle Conditioned Ale. Please see storage and serving instructions overleaf**

## Provenance of Shotover India Pale Ale

**ABV 6% Colour** – pale copper. **Original Gravity** 1060.5 **IBU** 75

**Malt:** Floor malted Maris Otter barley grown in the Winchester area of Hampshire and malted at the historic Warminster Floor Maltings, Wiltshire.

**Hops:** Hopped at over 5lb per barrel and dry hopped before bottling. Fuggle and Challenger varieties from The Berkshire Hop Company, Kingston Bagpuize, Oxfordshire. Fresh fuggles from the Plot 16 Community Art Project Oxford. Dry hopped in the conditioning tanks with Plot 16 fresh green fuggles.

**Made:** Tuesday 6th September 2011.

**Bottled:** Friday 23rd September. **1000** bottles limited edition.



[www.shotoverbrewing.com](http://www.shotoverbrewing.com)

## **Bottle Conditioned Beer**

This beer is hand-bottled in our craft brewery just outside of the city of Oxford, England. It is unfiltered, unfiltered, unpasteurised and contains no artificial clearing agents or animal products.

The young beer continues to ferment in the bottle before clearing naturally as the yeast falls to leave a thin sediment. The beer will improve with age.

To enjoy this beer at its best:

- Store upright.
- Keep in a cool place, 10<sup>o</sup> C is perfect. In summer pop into the fridge for an hour before drinking.
- Pour carefully in a smooth movement to avoid disturbing the sediment. Stop pouring as the sediment reaches the bottle neck.

Did you know?

- that brewer's yeast is a source of B Complex Vitamins.
- that Champagne is bottle conditioned but the yeast sediment is removed before sale.
- that all unfiltered beer will form a "chill haze" below about 6<sup>o</sup>C. It will disappear as the beer warms up. Most fridges are at about 4<sup>o</sup>C.

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